



Reserve

CLIFFORD BAY, MARLBOROUGH
Sauvignon Blanc 2022



Winemaker's Comment

This 2022 Reserve Clifford Bay Sauvignon Blanc encompasses everything fresh and vibrant about Marlborough from the cooler and windier southern sub region, the Awatere Valley. Pungent aromatics of lemongrass, jalapeño and fresh herbs leap from the glass, with the classic flavour of limes and the crunch of freshly picked garden peas.

Vintage

The Marlborough growing season started off well with very little frost pressure during spring. Flowering went without a glitch and due to healthy soil moisture levels the canopies looked lush and vibrant. The start of 2022 summer was slightly colder; February was below the long-term average in temperature, but the weather settled with a mild although slightly damp autumn.

Vineyard & Winemaking

VINEYARD: 40% Taylors Pass; 24% Roberts; 20% Blackbirch; 15% Seaspray

The fruit used for this blend is grown in vineyards with coastal Awatere sub-region near the Pacific Ocean at the most easterly point of Marlborough, hence the namesake "Clifford Bay" or from vineyards exposed to cool southerly winds that influence a long, slow growing season with grapes retaining high natural acidities and retaining pungent green characters.

Winemaking Data

VARIETIES: 100% Sauvignon Blanc

ALCOHOL: 13.0%

PH: 3.19

TOTAL ACIDITY: 8.17g/L

RESIDUAL SUGAR: 2.7g/L

FERMENTATION: Selected aromatic & textural yeast strains 100% stainless steel fermentation

MATURATION: Carefully monitored period of time on yeast lees to help build palate weight and texture

FINING: Minimal fining suitable for plant-based diets.